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MORE LAMB ON THE MENU

Lambs and sheep are so easily dressed that it is possible to have this good fresh meat often on the farm. Handy-weight lamb carcasses of 25 to 45 pounds yield comparatively small cuts, all of which are tender. Any surplus that cannot be used fresh or shared with a neighbor may be canned or frozen.

Although a slaughtered lamb should have a fair covering of fat over the legs, shoulders, and back, a high degree of finish is not essential for a lamb that is to be dressed for home use. The meat of ewes over 12 months of age and wethers over 18 months is called "mutton." It is usually less tender than the meat from young lambs but is entirely suitable for family use and many prefer its more mature flavor.

Contrary to common opinion, the fell or thin paperlike membrane covering the lamb carcass does not affect the flavor. It serves the useful purpose of preventing the meat from drying out during storage and when it is being roasted.

A new illustrated Farmers' Bulletin, No. 1807, tells how to slaughter and dress lamb on the farm for home use. It also describes the preparation of the meat for freezing storage and the method of curing it. This publication is free from the U. S. Department of Agriculture, Washington, D. C.

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